

L'ETIVAZ AOP SURCHOIX - GOURMINO



CODE	40728
COUNTRY OF ORIGIN	Swiss
TYPE OF MILK	Raw Cow's milk
WEIGHT	18 kg approx

Extremely rare Swiss cheese, produced only during the summer with raw milk

DESCRIPTION	Cheese produced exclusively in mountain dairies located between 1,000 and 2,000 metres above sea level, within the Canton of Vaud, in eastern Switzerland
APPEARANCE	The paste is firm and crumbly, with a straw-yellow colour, while the rind is thin and dark brown
TASTE	Complex and persistent, with notes of cooked milk, flowers, umami and toffee, exotic fruit, hazelnut and hints of smoke; L'Étivaz AOP brings together all the aromas of the alpine herbs and pastures where the cows live and feed
MATURING	At least 16 months
PRODUCER	Gourmino - Langnau - Switzerland
OUR SELECTION	Extremely rare, with great cultural roots as well as organoleptic depth
CURIOSITY	Each producer can only process their own milk, twice a day, in copper boilers over a wood fire in the alpine chalets
SUGGESTIONS	This is a cheese for meditation: for a refined and exclusive Swiss cheese platter